

BEEF CARCASS QUALITY AND YIELD GRADING

Participant Number:				Note: Please transfer your Quality Grade and Yield Grade for each carcass to the appropriate space on the Scantron sheet.				
Name:								
Quality				Yield				
Carcass No.	<u>Maturity</u> All beef carcasses are considered "A" maturity	Marbling	Quality Grade	Carcass Weight	Preliminary Yield Grade	Ribeye Area	Kidney Pelvic/Heart Fat Percent	Yield Grade
1								
2								
3								

Quality Grades	Yield Grades	
High Prime	1.00 - 1.33	1 - High
Average Prime	1.34 - 1.66	1 - Average
Low Prime	1.67 - 1.99	1 - Low
High Choice	2.00 - 2.33	2 - High
Average Choice	2.34 - 2.66	2 - Average
Low Choice	2.67 - 2.99	2 - Low
High Select	3.00 - 3.33	3 - High
Low Select	3.34 - 3.66	3 - Average
High Standard	3.67 - 3.99	3 - Low
Low Standard		